



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



3 Course Lunch - £17.95

3 Course Dinner - £25.95

Starters

Sweet potato soup with Chickpeas and Coconut (Vegan) or with Feta and Herb yogurt (V)
Linguine with Mussels and a hint of Harissa
Mediterranean Salad with Fish Parcels and Muscatel Marinated Prawns
Duck Pâté with Spiced Walnuts and Pine Nuts
Pressed Ham Hock and Serrano Ham Terrine with Smoked Paprika Croquette
Linguine with Rocket & Sundried Tomato Pesto and Pine Nuts (Vegan)
Broad Bean Falafel with Tahini, Hummus and a Moroccan Salad (Vegan)
Mediterranean Salad with Butternut Squash Parcels and Goat's Cheese (V)

Main Courses

Fish Soup with a dollop of Nora Pepper Salsa
Duck Leg Confit with Puy Lentil and Sweet Potato
Free Range Grilled Chicken with Chermoula Sauce
Lamb Casserole with Merguez Sausage
Exmoor Mustard Beef Casserole with Mushrooms
Smoked Pork Belly with Fave Bean and Chorizo Cassoulet
Arborio Risotto with Garlic Mushrooms (Vegan) or with Manchego Shavings (V)
Mediterranean Vegetables with Puy Lentil and Rocket Salad (Vegan) or with Goat's Cheese (V)

We use Prosociano as an alternative for cheese in our vegan dishes

Desserts

Apple & Almond Tart with Caramel Sauce
Semi-freddo with Pine Nuts, Dates and Barberries
Panna Cotta with Berry Compote and Spiced Meringue
Chocolate-Cherry Brownie with Homemade Chocolate Ice Cream
Mango Sorbet with Vodka (Vegan)

Selection of English and Artisan Spanish Cheeses (additional £3.95)

If you have any food allergies or intolerances, please speak to your server before ordering